

# BAR & KITCHEN WEEKENDER

## SATURDAY BRUNCH MENU

SAT 12-3

### START THE DAY RIGHT

Virgin Mary |5|  
Bloody Mary |8|  
Aperol Spritz |7.5|  
Elderflower Spritz |9|  
Grey Goose Vodka, St Germain liqueur w/ soda  
Peach Bellini |7.5|

### PROSECCO BRUNCH

Prosecco brunch |34|

You're in for a treat! Three course menu accompanied by fizz. Remember to drink responsibly.

### BRUNCH MENU

Halloumi |11|  
*Grilled Halloumi, Bulgar Wheat, Dukkah & Pineapple Salsa (v)*

b&b Burger |12|  
*Homemade Burger, Mature Cheddar & Smoked Bacon (gf\*)*

Cauliflower Steak |12|  
*Roasted Cauliflower Steak, Baba Ganoush & Pomegranate (ve)*

Fancy Cheese On Toast |11|  
*Toasted Sourdough, Triple Cheese Sauce, Wild Mushrooms & Spinach (v)*

Bubble & Squeak |12|  
*Ham Hock, Summer Vegetable Bubble & Squeak, Harrissa Hollandaise & Poached Egg (gf\*)*

Avocado On Toast |9|  
*Heriloom Tomatoes, Avocado, Thyme On Sourdough w/ Chimmi Churri (ve)*

SAT 12-3

## SUNDAY MENU

SUN 12-4

### WHILE DECIDING

Bloody Mary |8|  
Aperol Spritz |7.5|  
Elderflower Spritz |9|  
- Grey Goose Vodka, St Germain liqueur w/ soda  
Peach Bellini |7.5|  
Pink G&T |5.5|  
- Pink gin, raspberries, mint, fever-tree tonic

### ROAST MENU

Roasted Tomato, Parmesan, Thyme & Garlic Arancini w/ Pesto Mayo |6.5|(v)  
Ham Hock Croquettes w/Piccalilli |6.5|  
Honey & Spice Glazed Chicken Wings |8.5|  
Carpaccio of Heritage Beetroot, Pumpkin Seeds & Broad Beans |8| (ve)

### MAIN EVENT

All our roast dinners are served with;  
Rosemary Roast Potatoes, Honey Glazed Carrots, Truffled Celeriac & Parsnip Puree, Three Cheese Cauliflower, Seasonal Greens & Lashings of Gravy

Rump of beef |16|  
Boned & Rolled Leg of Welsh lamb |17|  
Roasted Lemon & Thyme Chicken |15.5|  
Cider Braised Pork Belly |16|  
Celeriac & Squash Wellington |15.5| (v)  
Handmade Seasonal Nut Roast |15.5| (ve)

### SWEET TREATS

Raspberry Panna Cotta, Chocolate Soil & Pistachio Brittle |6.5|  
Iced Banana Souffle, Salted Caramel, Pedro Ximenez Raisins & Walnut crumb |6.5|  
Maple & Rum Glazed Pineapple, Coconut Yoghurt & Coconut Flakes |6.5| (ve)  
Melting Chocolate Ball, Salted Caramel, Vanilla Bean Ice Cream & Milk Foam |8.5|

SUN 12-4

If you have a food allergy, intolerance or sensitivity, please speak to our friendly staff about ingredients in our dishes before ordering your meal. v = vegetarian, ve = vegan, gf = gluten free, \* = can be altered to be suitable